Char-Broil®
KEEPERS OF THE FLAME

Product Guide
Model 07301411
Santa Fe

Tools needed for assembly:
Phillips Screwdriver
Flat Head Screwdriver
Two adjustable wrenches
Hammer

IMPORTANT: Fill out the product record information below.

Serial Number _____

Date Purchased _____

Estimated Assembly Time: 1 Hour

FOR OUTDOOR USE ONLY

⚠ CAUTION:
Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

INSTALLER/ASSEMBLER:
Leave this manual with consumer.

CONSUMER:
Keep this manual for future reference.

⚠ WARNING:
CARBON MONOXIDE HAZARD
Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles, or tents.

⚠ WARNING:
Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

⚠ CAUTION:
Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

⚠ CAUTION:
THIS UNIT IS HEAVY! DO NOT attempt to assemble without a helper.

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The following are trademarks of W.C. Bradley Co.: Commercial Series™; Designer Series™; Grill2Go® Advantage™; Longhorn™; Double Chef™; QuickSet™; Ready When You Are™; Hog and Yard Bird™; You Bring the Party™; SureFire™; Universal Grill Parts™ TEC™ is a trademark of Tec Infrared Grills.

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If you have questions or need assistance during assembly, please call 1-800-241-7548.
To insure your satisfaction and for follow-up service, register your appliance online at **www.charbroil.com/register**

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This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Follow all warnings and instructions when using the appliance.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

WARNING: Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

WARNING

FAILURE TO READ AND FOLLOW INSTRUCTIONS FOR LIGHTING CHARCOAL MAY RESULT IN SERIOUS PERSONAL INJURY AND OR PROPERTY DAMAGE.

WARNING

- Most surfaces on this unit are hot when in use. Use extreme caution. Keep others away from unit. Always wear protective clothing to prevent injury.
- Keep children and pets away.
- Do not move this unit during operation.
- Never substitute gasoline, kerosene or alcohol for charcoal starter. In some states, the use of charcoal starter is prohibited by law. In this case, paraffin-based starter cubes can be substituted for charcoal starter. Never use charcoal starter fluid with an electric starter.

WARNING

CALIFORNIA PROPOSITION 65

1. Combustible by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

WARNING

All surfaces can be hot during use. Use protection as required to prevent burning.
Do not use this unit on or near combustible surfaces or structures such as wood decks, dry leaves or grass, vinyl or wood siding, etc.
SEE OWNERS MANUAL FOR IMPORTANT SAFETY INFORMATION.

CAUTION

For residential use only. Do not use for commercial cooking.

PREPARING TO USE YOUR SANTA FE GRILL

Before cooking with your Santa Fe Grill, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.

1. Brush all interior surfaces including grills and grates with vegetable cooking oil.

2. Build a small fire on the ash pan, being sure not to lay coals against the walls.

3. Close lid. Position butterflies at approximately one quarter open. This burn should be sustained for at least two hours. Begin increasing temperature by opening the butterflies halfway and adding more charcoal. Your Santa Fe Grill is now ready for use.

Rust can appear on the inside of your grill. Maintaining a light coat of vegetable oil on interior surfaces will aid In the protection of your grill. Exterior surfaces of the grill may need occasional touch up. We recommend the Use of commercially available black high temperature spray paint. NEVER PAINT THE INTERIOR OF THE UNIT!

GRILLING

Charcoal is recommended, however wood or a combination of both may be used as the fuel source for grilling, With the fuel source placed and ignited on the ash pan. Do not build too large of a fire. We recommend starting a fire with no more than 4 pounds of charcoal (approximately 60 briquets) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grill in the unit. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and or property damage.

GRILL MAINTENANCE

Frequency of clean up is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of unit. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of unit with cloth or paper towel.

When finished cooking, and the unit has adequately cooled, clean out all remaining ashes. Ashes collect moisture, which can lead to premature rusting and decay. Periodically coating the interior surfaces with vegetable oil will aid in the protection of your unit. Also, occasional touch up of the exterior paint will be required. Black, high-temperature spray paint is recommended. Never paint the interior of the unit.

Cooking Surface: If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

Always open lid *BEFORE* opening the ash door to check fire or fuel.

Always open the ash door slowly. Never attempt to look inside the grill while opening the ash door when the grill is in use.

Failure to follow these instructions could result in injury.

Unburned gas can accumulate and cause a flash fire if the lid is not opened first.

- Most surfaces on this unit are hot when in use. Use extreme caution. Keep others away from unit. Always wear protective clothing to prevent injury.
- Keep children and pets away.
- Do not move this unit during operation.
- Never substitute gasoline, kerosene or alcohol for charcoal starter. In some states, the use of charcoal starter is prohibited by law. In this case, paraffin-based starter cubes can be substituted for charcoal starter. Never use charcoal starter fluid with an electric starter.

COOKING TIPS

Building Your Fire

1.) Stack charcoal briquettes or wood into a pyramid-shaped pile on top of the charcoal grate or ash pan. We recommend using 4 pounds (approximately 50 - 60 briquettes) to start your fire, adding more as needed.

2.) If using lighter fluid, saturate the charcoal briquettes with lighter fluid and let it soak in for approximately 5 minutes. If using a chimney starter, electric starter, or other type of fire starter, light your fire according to the manufacturer's instructions.

3.) After allowing the lighter fluid to properly soak in, light the pile of briquettes in several locations to ensure an even burn. ***Always light the fire with the grill lid open.*** Leave lid open until briquettes are fully lit. Failure to do this could trap fumes from charcoal lighter fluid in grill and may result in a flash fire when lid is opened.

4.) Never add charcoal lighter fluid to hot or warm coals as flashbacks may occur causing injury.

5.) You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 12 – 15 minutes).

6.) Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal grate using a long-handled poker.

****Always use caution when handling hot coals to prevent injury.***

Know When Your Fire is Ready

Successful charcoal grilling depends on a good fire. The general rule for knowing when your coals are ready for grilling is to make sure that 80 percent or more of the coals are ashy gray. If you have less than that, the coals are not ready, and if all of them are glowing red hot, the fire is probably too hot. Here are a few steps you can take to adjust the temperature of your fire:

- If it is too hot, spread the coals out a bit more, which makes the fire less intense.
- Raise or lower the adjustable charcoal grate.
- Partially close the vents in the grill, which reduces the amount of oxygen that feeds the fire.
- Use the indirect grilling method, with coals to either side of a drip pan and the food over the pan rather than directly over the coals.
- In the event of a severe flare-up, spray the flames with water from a squirt bottle. Be careful, spraying with water tends to blow ashes around and make a mess.
- Add briquettes 2 or 3 at a time to increase the burn time. Allow 10 minutes for coals to ash over before adding more.

THE HEAT OF THE COALS

	seconds you can hold the palm of your hand 4 inches above the coals	temperature range (F°)	visual cues
HOT COALS	2	400 to 450	barely covered with gray ash; deep red glow
MODERATELY HOT TO HOT COALS	3	375 to 450	thin coating of gray ash; deep red glow
MODERATELY HOT COALS	4	325 to 375	significant coating of gray ash; red glow
MODERATELY COOL COALS	5	300 to 325	thick coating of gray ash; dull red glow

Direct and Indirect Grilling

Direct Grilling - For most grilling, the ignited coals are spread in a single layer under the food. This is called direct grilling and is appropriate for relatively quick-cooking items such as hamburgers, steaks and most seafood. The single layer of coals emits even, steady heat, whether the grill lid is open or closed, and represents the way most people grill. For more control, pile some of the coals on one side of the grill where they will emit intense heat. You can move the food around on the grill, setting it over the very hot coals when you want to sear it or when a thick piece needs to cook a little more quickly. You can also use the adjustable charcoal grate and dampers to control the temperature in your grill.

Indirect Grilling - For items that take longer to cook, you will want to use indirect grilling. This method is for long, slow cooking in a covered grill. For indirect cooking, the coals are piled two or three coals deep on one side of the grill, or divided and piled on two sides. This leaves an empty space next to the coals or between them. Food cooked over indirect heat is often started over direct heat and then moved to the cooler (empty) part of the grill for even, slow cooking. To make the heat as even as possible, construct two piles of coals. It is common to place a metal drip pan in the empty space beside or between the coals, which is filled with water, wine, beer, broth, or a combination. Place the food directly over the drip pan. This injects a little extra moisture into the cooking environment and also catches dripping juices, which makes clean-up a little easier and reduces the possibility of flare-ups. (Remember to keep a spray bottle filled with water on hand to extinguish any flare-ups.) Once you get used to the indirect method, you may prefer to use it for more grilling tasks. Although it may take a little longer, it is an excellent cooking method and a sure way to prevent the food from burning and to promote even cooking.

Grilling with Wood Chips/Wood Chunks

For a more robust smoke flavor while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire. Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to charcoal. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have very different tastes. Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

Our Recommendations:

Chicken - Alder, Apple, Hickory, Mesquite, Sassafras, Grapevines
Beef - Hickory, Mesquite, Oak, Grapevines
Pork - Fruitwoods, Hickory, Oak, Sassafras
Lamb - Fruitwoods, Mesquite
Veal - Fruitwoods, Grapevines
Seafood - Alder, Mesquite, Sassafras, Grapevines
Vegetables – Mesquite

USDA Recommended
Internal Cooking Temperatures

Ground Meat	
Beef, Pork, Veal, Lamb	160°F
Turkey, Chicken	165°F
Fresh Beef, Veal, Lamb	
Medium Rare	145°F
Medium	160°F
Well Done	170°F
Poultry	
Chicken & Turkey, whole	165°F
Poultry Parts	165°F
Duck & Goose	165°F
Fresh Pork	
Medium	160°F
Well Done	170°F

LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

SCOPE OF COVERAGE	PERIOD OF COVERAGE	TYPE OF FAILURE COVERAGE
All Parts	90 days from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY

*Note: A dated sales reciept WILL be required for warranty service.

The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice. Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. **RUST is not considered a manufacturing or materials defect.**

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set foth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

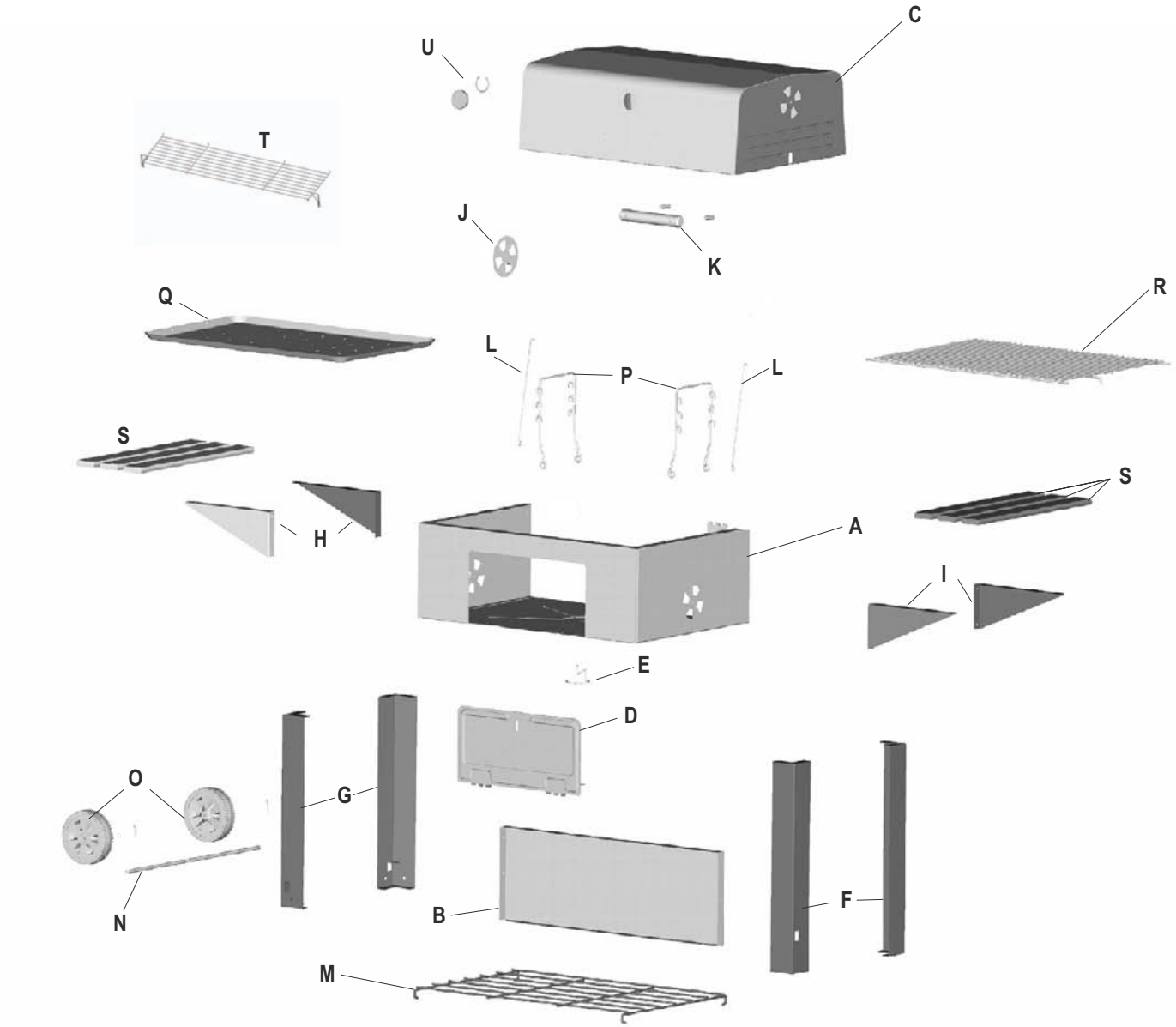
If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Consumer Relations
P. O. Box 1240
Columbus, GA 31902-1240

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

PARTS LIST

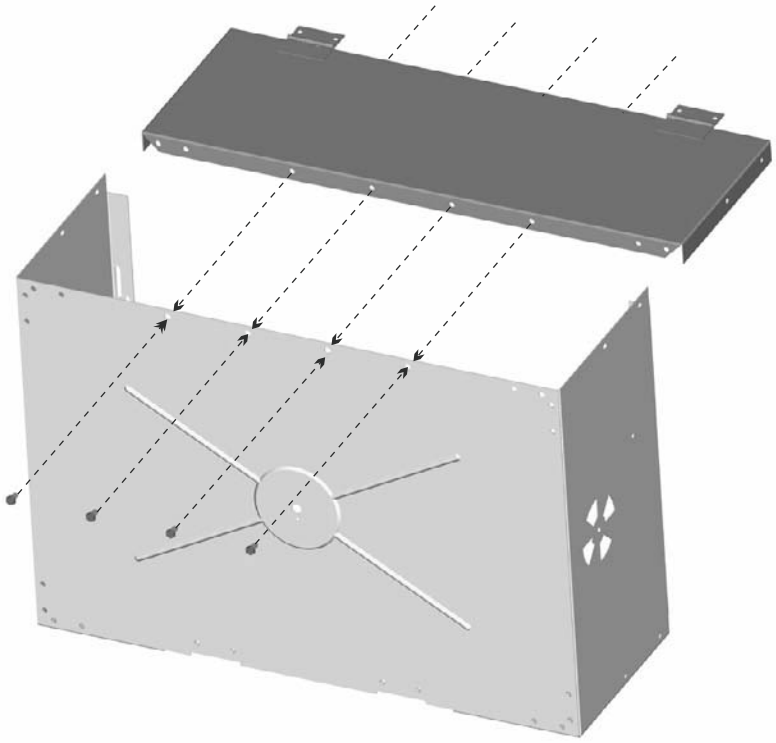
Key	Qty	Description	Part #	Key	Qty	Description	Part #
A	1	Firebox Assembly	29101712	M	1	Wood Rack	29101733
B	1	Rear Panel	29101731	N	1	Axle	29101728
C	1	Lid	29101709	O	2	Wheel	41540001
D	1	Clean-out door	29000359	P	2	Ash Pan Hanger	48700008
E	1	Grease Can Holder	44830150	Q	1	Ash Pan	29101719
F	2	Long Leg	29000094	R	1	Cooking Grate	29101718
G	2	Short Leg	29000093	S	6	Side Shelf Slat	29101624
H	2	Side Shelf Bracket, LHF/RHR	29000090	T	1	Swing-Away Grate	29101729
I	2	Side Shelf Bracket, LHR/RHF	29000091	U	1	Temperature Gauge	55700255
J	4	Daisy Wheel Damper	28400006	---	1	Hardware Pack	42030355
K	1	Lid Handle	40690006	---	1	Assembly Instructions	42804335
L	2	Door Stop Wire	29000095	—	1	Outer Carton	40052962



ASSEMBLY

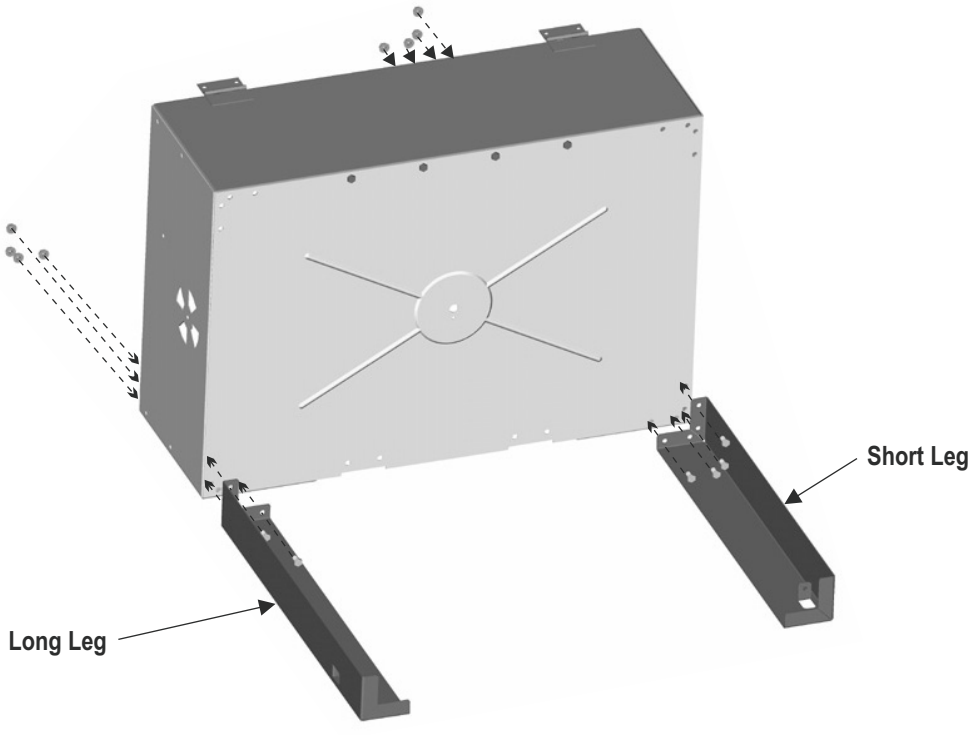
1

- Open carton and place contents onto a clean floor.
- Place bottom on ground with clean out door opening facing ground.
- Attach rear panel to the bottom with (4) 1/4-20x1/2" hex screws.



2

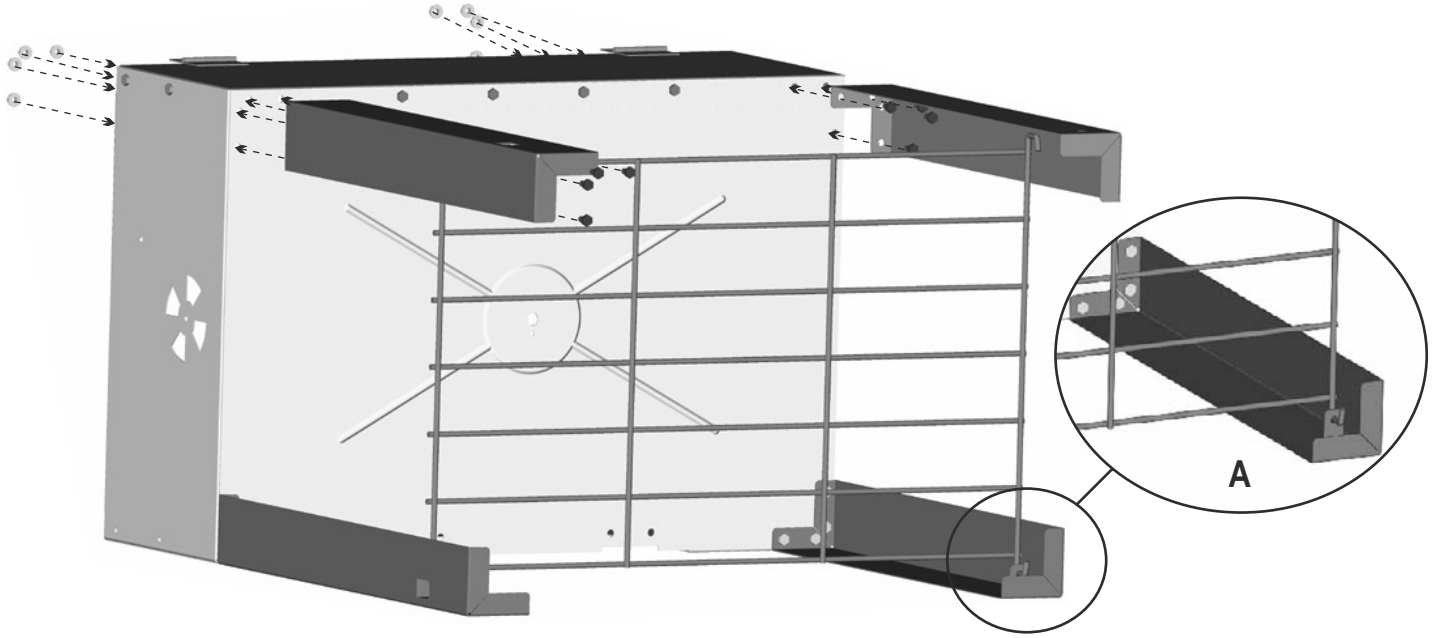
- With lower section still in position from previous step, attach (1) short leg to the right end and (1) Outside and flange nuts on inside.
  Long leg to left end of the bottom assembly using (4) 1/4-20x1/2" long hex screws from



This may require at least two people

3

- Hook the back side of wood rack into two attached legs as shown (A).
- Attach (1) short leg and (1) long leg to front of bottom assembly by first hooking legs onto wood rack, then position legs so that they are aligned with holes in bottom.
- Attach using (4) 1/4-20x1/2" hex screws from outside and flange nuts on inside.

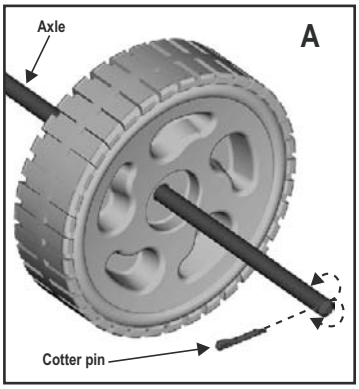


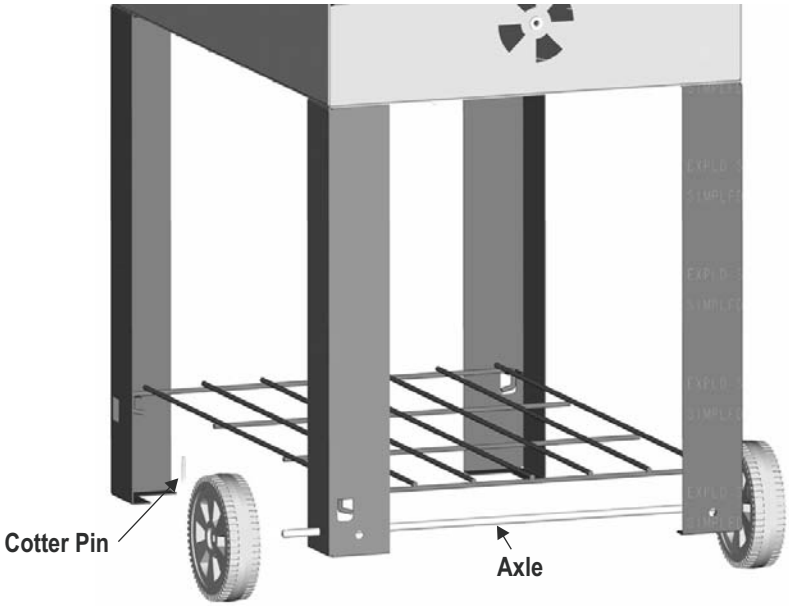
4

STAND UNIT UP

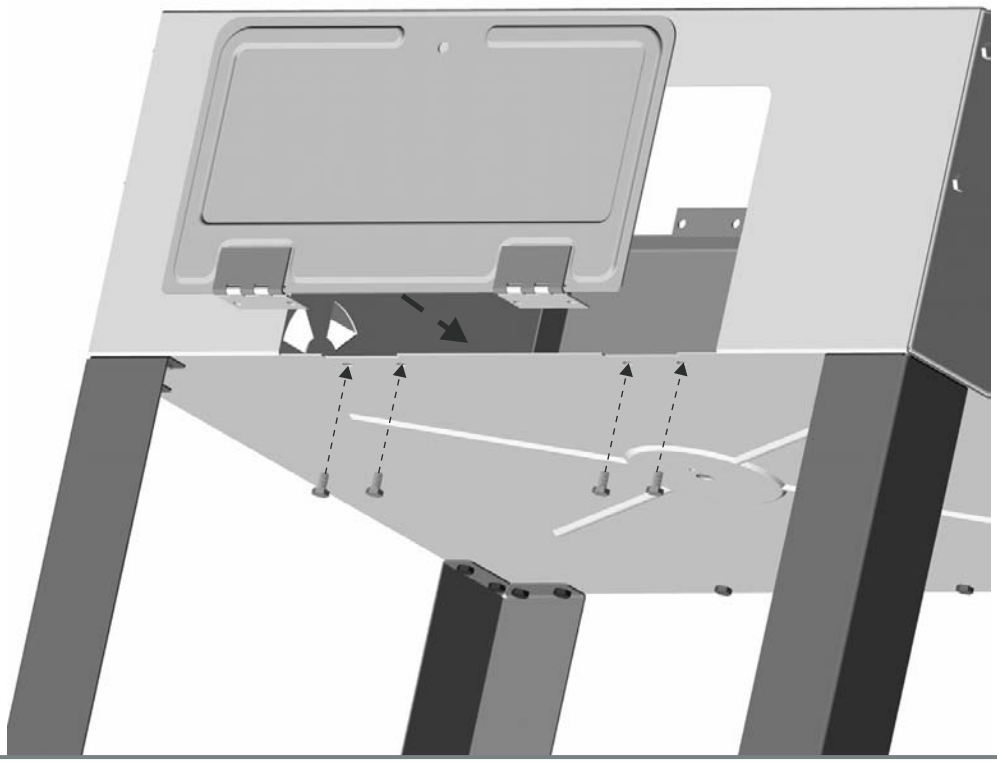
- Insert a cotter pin through the hole in one end of the axle and bend it so it won't back out (A).

Slide a wheel onto the axle. Slide axle through hole in bottom of short leg as shown. Slide the other wheel onto the end of the axle. Insert the remaining cotter pin through the hole in the axle. Make sure all hardware is tight.

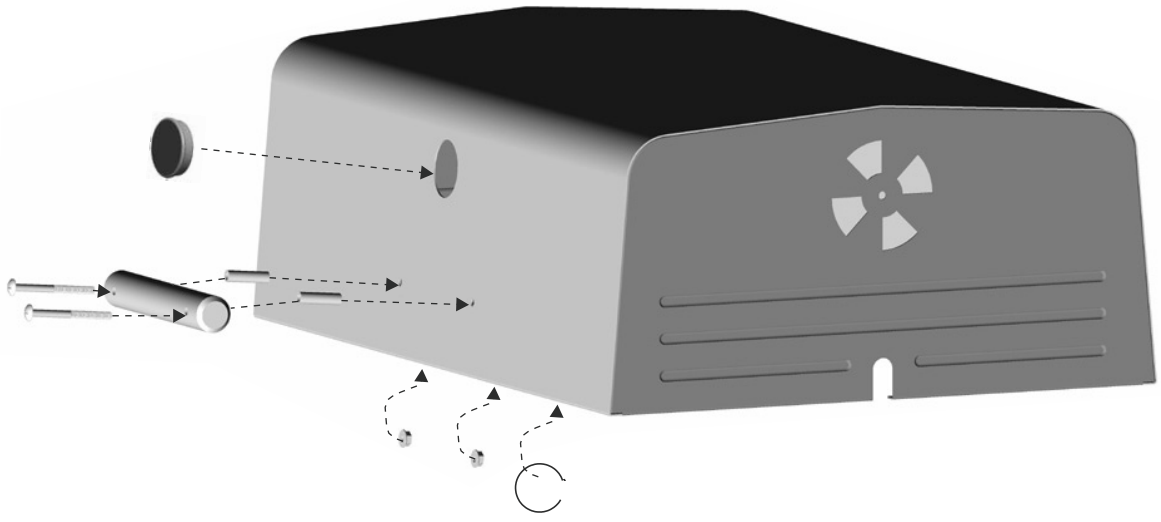




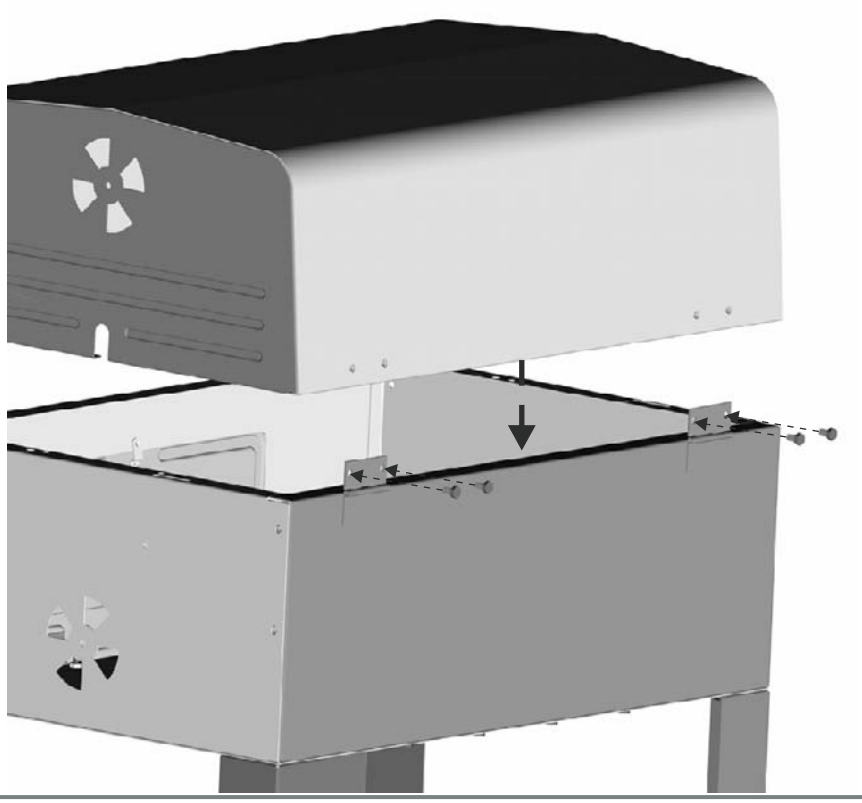
5 • Attach clean out door using (4) 1/4-20x1/2" hex screws from outside. Make sure body side of each hinge is attached UNDER bottom.



6 • Attach wood handle to top assembly using (2) 1/4-20x3" screws through handle, sliding an aluminum spacer onto each screw, placing screws through front holes and attaching with (2) 1/4-20 flange nuts.
Place temperature gauge through the hole above the front handle.
Attach round retention clip to backside of gauge as shown.

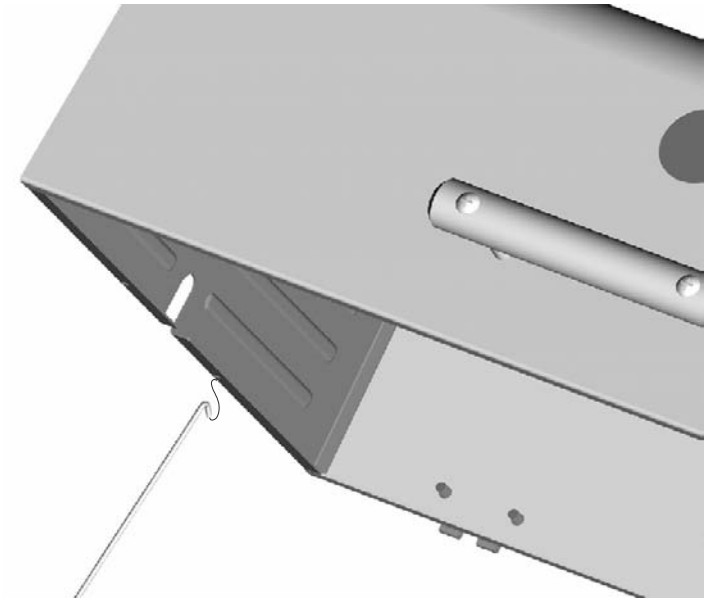


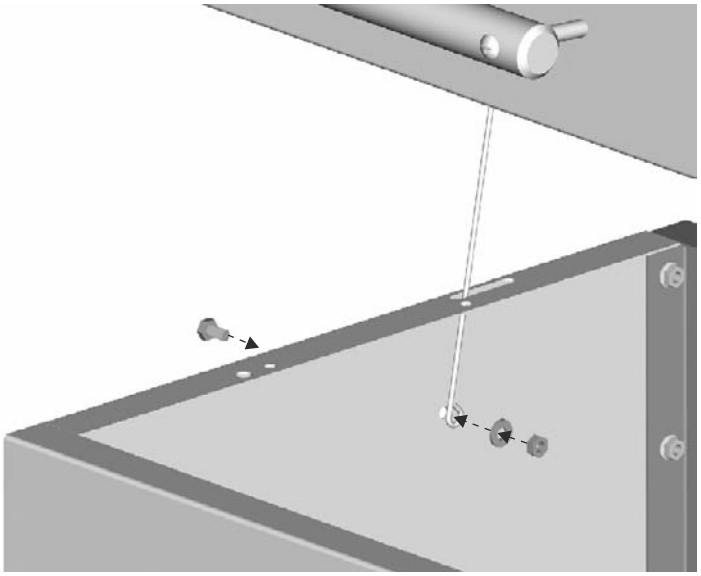
7 • Place top assembly on top of bottom assembly. Align hinge hole on back of unit. With aid of a helper attach hinges to top Assembly using (4) 1/4-20x1/2" hex screws.



8 • Slide hook end of (1) wire door stop into slot in end panel of top assembly with hook facing back of the grill.

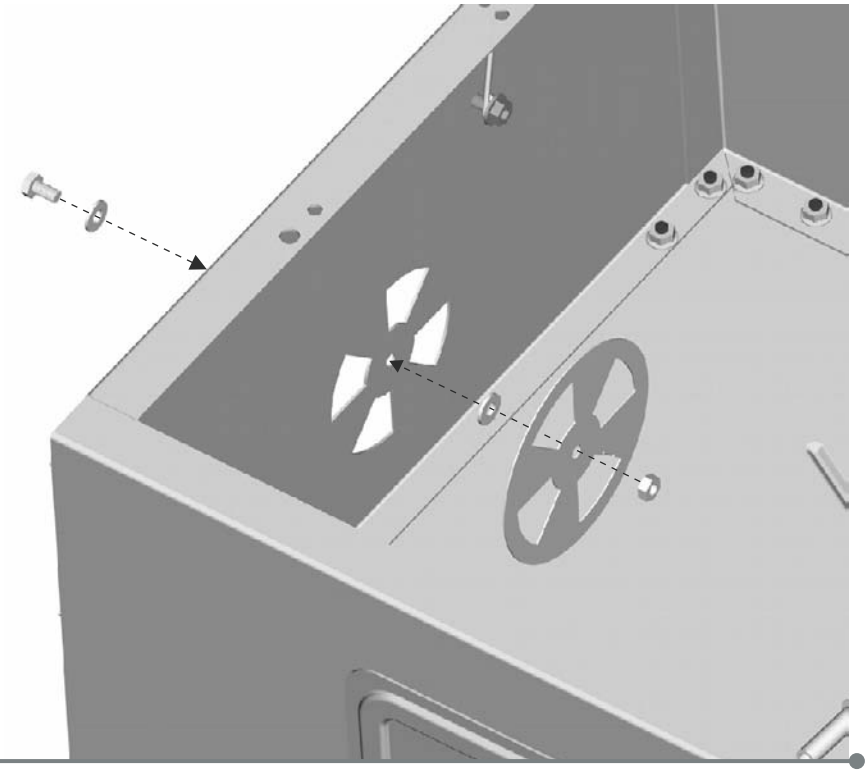
• Next slide the other end through slot in end panel on bottom assembly. With aid of a helper attach lower end of door stop to Bottom assembly using (1) 1/4-20x3/4") hex screw from outside and (1) 1/4" flat washer and a reversible lock nut as shown. Repeat process on other end.





9

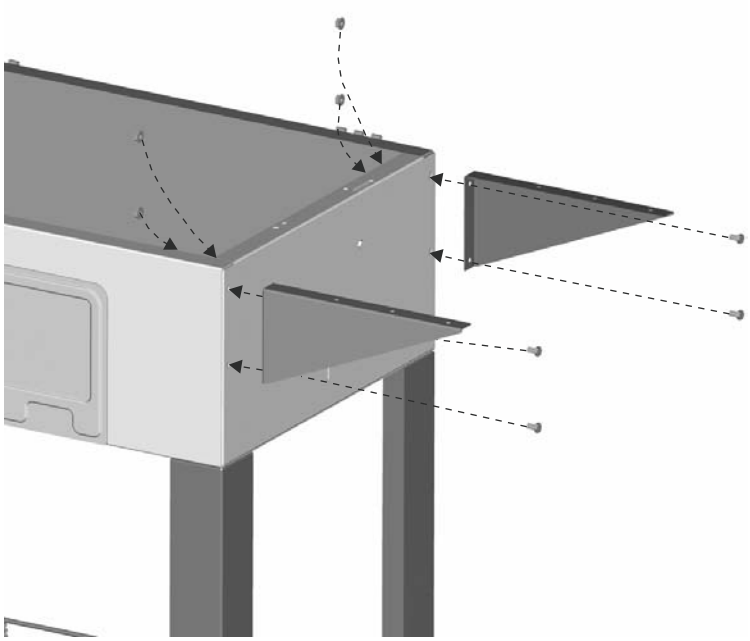
- Attach (2) daisy wheel dampers to bottom assembly and (2) daisy wheel Dampers to top assembly using (1)1/4-20x1/2" hex screw, (2) flat washers and (1) reversible lock nuts as shown. DO NOT FULLY TIGHTEN to Allow for damper adjustment.



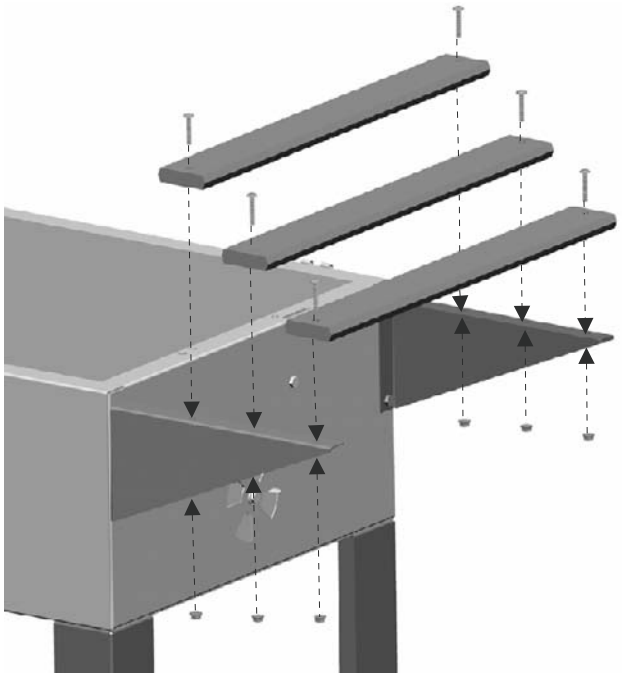
10

Lid removed for clarity

- Attach left and right shelf brackets to front of bottom section of Grill using (2) 1/4-20x1/2" long hex screws and (2) 1/4" flange nuts each. Repeat process on other end.

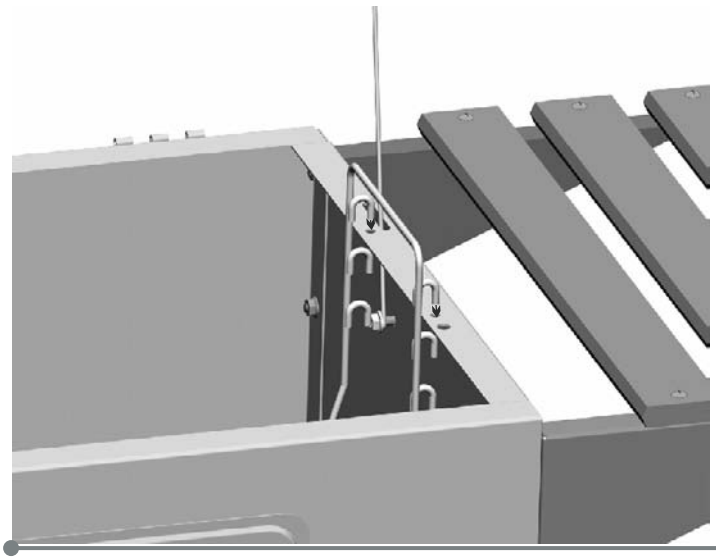


- Attach (3) wood slats to each set of shelf brackets using (6) #10-24x1-1/4" screws and flange nuts. DO NOT TIGHTEN UNTIL ALL SLATS ARE ATTACHED.



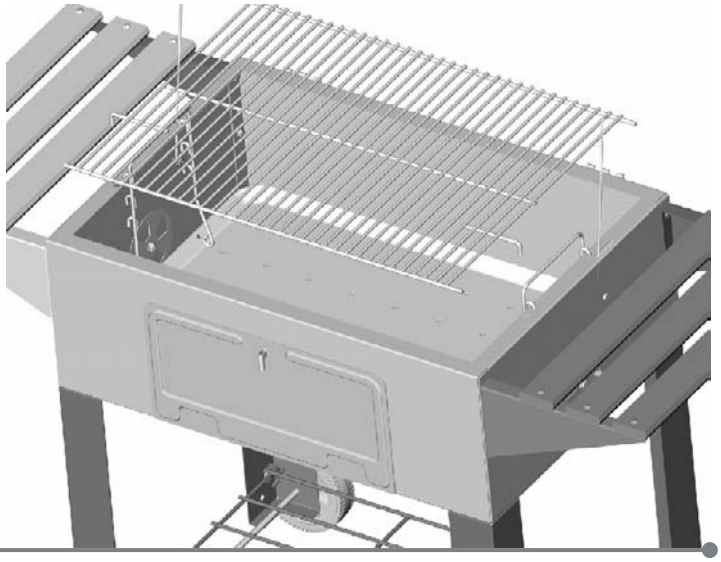
11

- Attach a wire ash pan hanger to each end of the ash pan. Once attached hanger hooks should be facing away from ash pan.



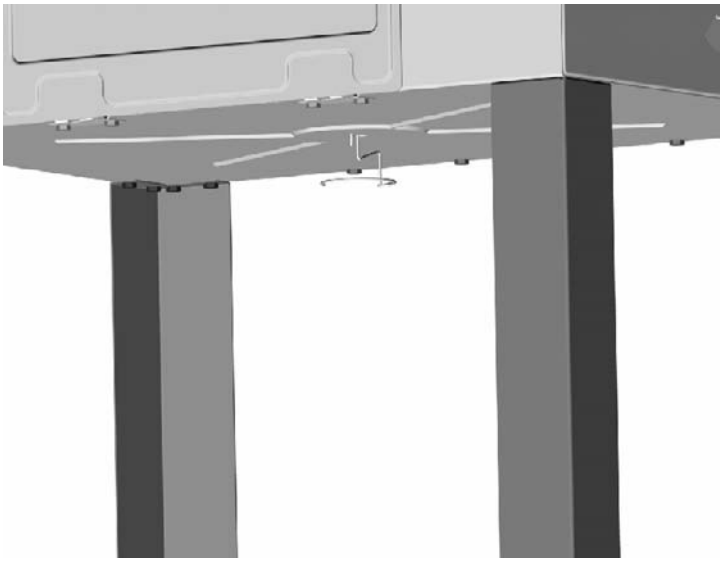
12

- Lower ash pan into bottom section. Set hooks into holes in each end of the lower body. Raise and lower ash pan as desired for temperature control.
- place the cooking grid into position as shown.



13

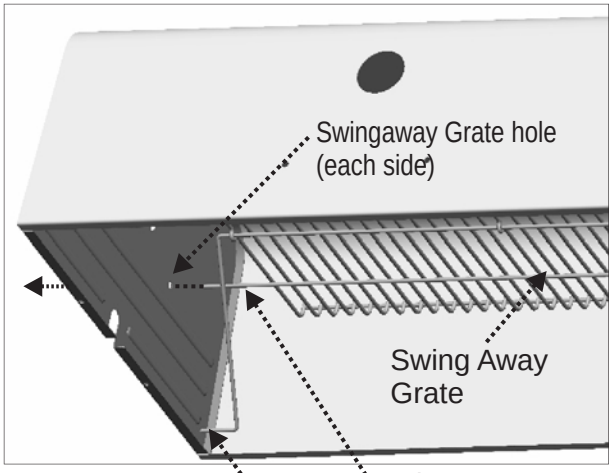
- To install grease can holder, insert hook through the large hole from the bottom and seat hook into smaller hole.



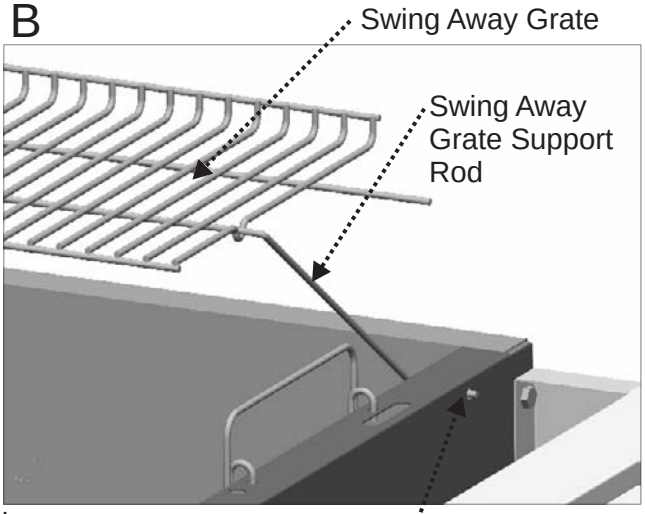
14

- Insert the swing away grate rod into the hole on the left side of the lid, then insert the rod into the hole on the right side of the lid. Shown A
- Carefully insert the swing away grate support rods into the holes in the fire box. Shown B.

A



B

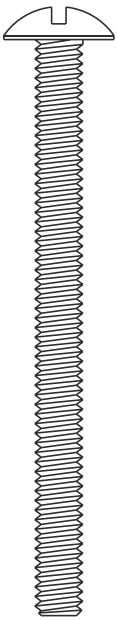


NOTE: Lid and cooking grate shown removed for clarity

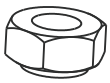
Your SANTA FE GRILL is now ready for use.

HARDWARE LIST

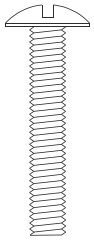
Hardware is shown actual size. You may have spare hardware after assembly is complete.



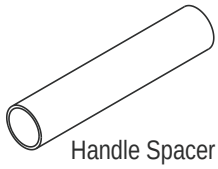
1/4-20x3"
Screw
Qty. 2



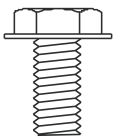
#1/4-20
Reversible Lock Nut
Qty. 6



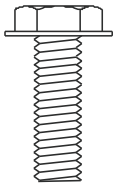
#10-24x1"
Screw
Qty. 12



Handle Spacer
Qty. 2

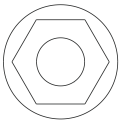


1/4-20x1/2"
Hex Screw
Qty. 40

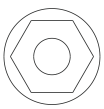


1/4-20x3/4"
Hex Screw
Qty. 2

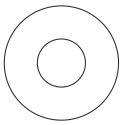
Cotter Pin
Qty:2



1/4-20
Flanged Lock Nut
Qty. 27



#10-24
Flange Nut
Qty. 12



1/4"
Flat Washer
Qty.10

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City/Ciudad/Ville **State/Estado/Province** **Zip Code/Código zip/Code postal**

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Escriba en los espacios de abajo el número de serie y el número de modelo.
Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.

6 **Date of Purchase/Fecha de compra/Date de l'achat**

7 **Store Name/Nombre de la tienda/Nom du magasin**

8 **Purchase Price/Precio de compra/Prix d'achat**
$ **.00**

5 **Your Gender/Sexo/Sexe :** 1. ☐ Male/Masculino/Masculin 2. ☐ Female/Femenino/Féminin

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9 **Which product are your registering?**
¿Qué producto está registrando?
Quel produit enregistrez-vous?

1. ☐ Gas Grill/Parrilla a gas/Gril au gaz
2. ☐ Electric Grill/Parrilla eléctrica/Gril électrique
3. ☐ Smoker/Ahumador/Fumoir
4. ☐ Charcoal Grill/Parrilla a carbón/Barbecue au charbon
5. ☐ Charcoal Smoker/Ahumador a carbón/Fumoir au charbon
6. ☐ Outdoor Fireplace/Chimenea para exteriores/Foyer extérieur
7. ☐ Cooker/ Cocina/freidora / Cuiseur/
8. ☐ Other/Otro/Autre

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